

sebastopol

PETIT DÉJEUNER

breakfast

CROISSANT
18

PAIN AU CHOCOLAT
22

LE PETIT DÉJEUNER
croissant, baguette, butter, jam
30

BRUNCH

brunch & supplements

YORK
fried eggs, fried spicy sausage, bacon
80

PARIS
yoghurt with fruits and müsli, scrambled eggs,
bacon, tomme de savoie, ham, fried spicy
sausage, fresh fruits, pancake
120

MARSEILLE
scrambled eggs, yoghurt with fruits and
müsli, brie, ham, smoked salmon,
small salad, fresh fruits, pancake
120

SUPPLÉMENTS:

pancakes
30

yoghurt
30

fresh fruits
30

slices of cheese and french ham
30

french fries
30

OMELETTES

omelets

OMELETTE AUX JAMBON DE PARIS
potatoes, ham
110

OMELETTE AUX ÉPINARDS ET CHÈVRE
spinach, goats cheese
110

SANDWICHES

sandwiches

SANDWICH CROQUE MADAME
french ham gratinated with gruyère, fried egg
90

SANDWICH AU POULET
chicken, bacon, pommes frites
110

SANDWICH AU SAUMON FUMÉ
lightly smoked salmon, cream of smoked
cheese, radish, apple compot
90

HAMBURGER AU BŒUF ET BACON
Sebastopols hamburger, cheese, bacon
french fries
130

DÉJEUNER

lunch

PLAT CHARCUTERIE
sausage, paté, ham, cheese
120

MOULES FRITES
blue mussels, white wine,
herbs, pommes frites
130

POISSON DU JOUR
today's fish, apple, pure of jerusalem
artichokes, tarragon fumé
150

SOUPE A L'OIGNON GRATINÉ
onion soup with house smoked bacon,
gratinated with gruyère
100

STEAK FRITES AU BÉARNAISE
vell matured, grilled danish sirloin filet,
haricot verts, french fries, sauce béarnaise
180

Our sirloin are matured, at our butcher, for at least 3 weeks.
To bring the best taste forward, your steak is cooked and
served with fat, wich you can cut away at the table

MENU DES ENFANTS

childrens menu

ask your waiter for our childrens menu

SALADES

salads

SALADE AU POULET
chicken, bacon, potatoes, tomato,
avocado, salad
120

SALADE AU CHÈVRE CHAUD
salad, croûtons gratinated with goats cheese,
120

SALADE AU SAUMON FUMÉ
smoked salmon, black salsify, melon, salad
120

LES FROMAGES

cheeses

TÊTE DE MOINE
cowmilk cheese from Jura
30

MÜNSTER
red rind cheese from Alsace
30

FOURME D'AMBERT
blue mold cheese from Avergne
30

POLIGNY SAINT PIERRE
goats cheese from Indre
30

ASSIETTE DE FROMAGE
cheese plate
100

DESSERTS

desserts

TARTE AU CITRON MERINGUÉE
lemon tarte, mareng
50

FONDANT AU CHOCOLAT
chokolate fondant, buckthorn puré,
creme anglaise
50

CRÈME BRÛLÉE
classic crème brûlée
50

TARTE TATIN
classic french appletarte
50

Sebastopol, one of the oldest cafés on Nørrebro, opened the doors for the first time in October 1994. Ever since, Sebastopol has brought the french café atmosphere to the Danish people. Now the time has come, to bring the french Bistro culture to Copenhagen. Every day, we will serve original bistro dishes, and we will do it the right way! Efficient serving of great, tasteful dishes - likely followed by a delicious dessert, and a exquisite cup of coffee.

Bon appétit!

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